

The Class Produce Group COVID-19 Response Plan

It has been and will continue to be the policy of The Class Produce Group to operate with the safety of our team members, customers, and communities as a top priority. As it relates to COVID-19, our goal is to maintain a safe workplace and adopt practices to ensure business operations continue with minimal interruption. While the COVID-19 pandemic is changing day by day, we want to reassure you that the following **standards are in place**:

• Food Safety and Sanitation:

- Increased hand washing
- Increased illness monitoring
- Mandatory hand sanitizing at all entry points and throughout the facility
- o Increased strategies for illness precautions
- More aggressive and frequent cleaning of touch surfaces with CDC recommended and EPA approved disinfectant

Operations and Business Continuity:

- Enhanced visitor restriction policies
- Enhanced restriction protocols for inbound/outbound drivers
- Where possible, accommodations for a remote workforce
- Internal COVID-19 action team established
- Contingency plans in place to support continued operations

The Class Produce Group retains the right to update our COVID-19 Response Plan in response to recommendations given by government institutions and/or management.